



VINITAGE

2019 started out with a mild winter, followed by a hard freeze in February, resulting in a lighter crop from bud damage. A cool start to the spring didn't hold back budbreak or vine growth as May and June had the greatest heat accumulations on record. Summer and early fall were moderate in temperature and dry, so labour requirements were low as vine vigour was not a problem. After a short period of cool rainy weather in mid to late September, the season finished with moderate and dry conditions allowing for full hang time to ripen the fruit. Overall, phenological ripeness was fully realized at much lower sugar accumulations and bright acidity. Overall, the vintage finished strong with classic Okanagan ripeness.

Our 2019 Merlot is an example of the best expressions one can achieve in Okanagan vineyards. Merlot does very well in the south Okanagan, expressing excellent structure from phenologically developed tannins with bright acidity. Merlot clone 181 on 3309 rootstock was picked in October, then sorted in the vineyard to remove any damaged berries or non-grape material. Once at the crush pad, it was destemmed, and then partially crushed. The must was allowed to slowly warm up, while cold soaking, allowing wild flora to start fermentation on the surface of the must. At 18 C, the must was inoculated and fermented between 26 and 28 C. Daily pump-overs allowed full development of the tannins. Before the ferment finished to dry, the young wine was transferred to barrel where it aged a further 18 months.

This wine is fragrant and lush with notes of dried herbs, and dried cranberries. Bright red berries segue to lush, dried sage, Okanagan cherries and savoury characteristics. The finish is plush and lengthy with superb balance. Aged for 18 months in barrel and then bottle-aged for another 4 years, this wine is ready to drink. Sensuous and luxurious, enjoy now or cellar until 2035.

VINTAGE	2019
REGION	OLIVER
BLEND	100% MERLOT
PRODUCTION SIZE	113 CASES
SWEETNESS	DRY - 1.7 G/L
AGING	DRINK NOW TO 2035
SOIL TYPE	STONY, LOAMY STONY SILT
AGE OF VINES	15 YEARS
ALC	14.6%
CLONE / ROOTSTOCK	MERLOT ENTAV CL 181 / 3309 ROOTSTOCK
HARVEST DATE	OCTOBER 2019
BOTTLING DATE	AUGUST 2021
UPC	626990277415
SKU 750ML	+58834